

# The LEADER'S FREE COOKING SCHOOL

IN CHARGE OF MRS. BERTHA WILCOX, CULINARY EXPERT

## SUN GOLD FLOUR

SUPERIOR QUALITY

In Her Demonstrations at  
the Leader Cooking School  
this week, Mrs. Wilcox uses  
SUN GOLD FLOUR.

## MCDUGAL Kitchen Cabinets

The cabinet that makes housekeeping easy, the housewife's delight. It gladdens the home and lessens the burden of kitchen toil. Mrs. Wilcox, Leader Cooking School demonstrator recommends it to the exclusion of all other kinds.

Price this week \$27.50

Former price \$37.50

## Dustane Floor Sweep

It is guaranteed to do the work. We place in homes or offices on a week's trial—it costs you nothing to test its thoroughness. It is sanitary and it keeps the home pure and sweet. Try it. Sold in 25c cans.

## Rhodes Furniture Store

The place where bargains abound. A full line of all kinds of high class furniture. Carpets and hangings. High in class and reasonable in price.

ONE PRICE TO ALL

## LEADER'S FREE COOKING SCHOOL

BETTER FOOD. :: BETTER HOMES.

In Charge Mrs. B. W. Wilcox, Culinary Expert

### MENU FOR THURSDAY

Breads and cakes of various nations using Fleischmann's Compressed Yeast (for 1 cake none other) and also used by all professional bakers everywhere.

New England Fruit Cake (also made with Fleischmann's Compressed Yeast).

Old Vegetables Cooked New Ways.

### LECTURE

Breads—The Staff of Life.

Dr. Wiley says: "One pound of bread is equal in food value to one pound of meat at less cost."

### MUSICAL PROGRAM—VICTROLA SELECTIONS

As usual, four cakes will be made and given away. (These are made with Sun Gold Flour, Calumet Baking Powder, and Wesson Oil, or Snow Drift.)

I have always used Calumet Baking Powder. It is economical. Pure and always gives best results.

In using Wesson Oil or Snow Drift, use salt; also 1-2 less than when using butter, as butter contains salt and water. Try Wesson Oil or Snow Drift and you will always use these wholesome vegetable fats.

I find Sun Gold Flour of superior quality. It contains the necessary gluten so essential and is an all-around flour for both breads and cakes.

Science and art are both needed in planning our meals, but something else is needed as well without which all the art and all the science will fail, and that something is the greatest adjunct which the housekeeper can add to her household. Forethought.

I am often asked if I recommend advertised goods. I certainly do, for no manufacturer can afford to advertise and not have an article of merit. He wants all the housewives to know of the superiority of these goods and so he advertises, and to be a success, they must give satisfaction.

The McDougal Kitchen Cabinet for sale by Rhodes Furniture Co., I consider has many superior points over other cabinets and if you are contemplating purchasing, Mr. Rhodes will convince you of this and the price is \$10.00 less than other cabinets.

The Estate Range sold by Hirsch Hardware Co. is so constructed you will at once know it is the best to purchase. Let Mr. Hirsch show you just wherein his range differs from all other gas stoves.

The E. E. Houghton Co. are supplying the Leader Cooking School with all groceries and meats and I find them satisfactory and prompt.

The steak I had for my supper at Matchett's Cafe was both fine and very reasonable.

### LEADER COOKING SCHOOL BISCUITS.

2 Cups sifted Sun Gold Flour.

2 Level teaspoons Calumet Baking Powder.

1 Level teaspoon salt.

2 Level tablespoons Snow Drift (or same amount of Wesson Oil).

3-4 Cup milk and water mixed. (Water crisps the biscuits and the milk browns them.)

Sift dry ingredients twice, rub Snow Drift (or Wesson Oil) in with finger tips or fork, add milk and water, turn out on a well floured board and pat out with rolling pin or spatula 1 inch thick; cut and bake in a quick oven 12 to 15 minutes. Put in a shallow pan without sides. Brush tops before baking with Wesson Oil.

HIRSCHI shows you the "estate way" at the Leader's Cooking School. Valuable pointers at this school. Bake and roast with fresh air. The range that revolutionizes cooking.



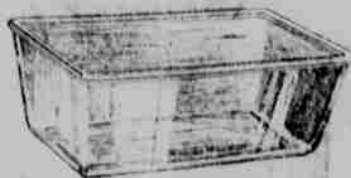
Fresh Air Baking With the "Estate."

You sleep, work and eat where there is fresh air; the various places where your food is kept are well ventilated. Then, why should not your food be baked or roasted in a continuous current of heated, sterilized fresh air?

The scientific construction of the Estate Fresh Air Oven makes fresh air baking possible.

**PYREX**  
Transparent  
OVEN-WARE

Has the name on every piece



See Demonstrations of "Estate," also "Pyrex" at Cooking school.

Pyrex is a new substance. Food baked in Pyrex will cook much more quickly than in metal or earthenware.

See demonstrations at cooking school then call for particulars at

**HIRSCHI'S**



## SNOWDRIFT

The Perfect Shortening For All Cooking Purposes.

See it demonstrated by Mrs. Wilcox, Culinary Expert, at  
The Leader's Free Cooking School, City Hall



## Why Does Mrs. Bertha Wilcox Use CALUMET Exclusively ?

Here's the answer: Go to The Guthrie Leader Free Cooking School this week—see the wonderful, tempting, delicious looking bakings she makes with Calumet—listen to her remarkable lectures on baking—remember each of the expert baking pointers, then try Calumet yourself—see the wonderful, well raised, wholesome goodies it bakes—see how it makes you an expert in baking. That's the test that tells the truth.

## Visit The Guthrie Leader Demonstration

Mrs. Bertha Wilcox and many other noted Domestic Science teachers prefer Calumet because they demand highest quality—they demand uniformity—exceptional leavening strength, purity and economy.

## CALUMET BAKING POWDER

Remember these points about Calumet: It's pure in the can and pure in the baking—it's the most economical to buy—the most economical to use.

### SPECIAL FREE OFFER

Remarkable, Complete Cook Book—72 pages of exclusive recipes—prepared by most noted Cooking Experts—absolutely free. Beautifully illustrated in colors.

Simply take the slip found in each pound can of Calumet—mail it to the Calumet Baking Powder Company and the Cook Book will be sent to you free, postpaid. Try Calumet on our money back guarantee.

Received Highest Award at World's Pure Food Exposition, Chicago, 1907, and Grand Prize and Gold Medal at Paris Exposition, 1912.